

# EVENTS PACKAGE

By Millcroft Catering

Thank you for considering **Millcroft Catering** for all your catering needs. We are pleased and proud to offer a fresh approach to food and service. We believe that our customers know what they want and what they wish to pay. Our function is to guide and facilitate, making the whole process an enjoyable and smooth experience.

**Millcroft Golf Club** Perfectly located in north Burlington we are ready to make your event one to remember. Seating up to 80 people the banquet & dining rooms open onto our two-tiered back deck which overlooks the 18th fairway and greens providing a spectacular setting for your next event. With ample parking and a climate-controlled club house paired with our experienced staff and on site event planner look no further for all your event needs.



**Indian Wells Golf Club** offers the ideal setting for corporate and private events. Our remodeled banquet facility can accommodate up to 160 people and features a spectacular view of the surrounding golf course, ample onsite parking, private entrance and large wrap-around deck. The room is equipped with air conditioning, dimmer lights and a cordless microphone system. A fully stocked bar, neutral décor, permanent dance floor and lighted ceiling feature makes the banquet room a complete venue for any event.



## All Events Include:

- Exclusive coordination with our planner and executive chef who will be directly involved in the process from start to finish
- Exclusive use of the Banquet Room- We only host one event at a time
- Linen in a variety of colours
- Set up, tear down and wait staff



**Millcroft Catering** makes for a worry-free event experience. We have a professional staff ready to help you with all the details to ensure your event is a grand success

*Contact us today and let the planning begin!*

2155 Country Club Drive - Burlington, ON L7M 4A8  
(905) 332-5111 ext 34  
[www.millcroftcatering.ca](http://www.millcroftcatering.ca)

# Cocktail Reception Menu Options

## Passed Hors D'oeuvres

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### Hot

Beef sliders with cheddar and bacon  
Pulled pork slider with apple slaw  
Turkey and brie sliders  
Mushroom stuffed risotto balls  
Vegetable spring roll  
Assorted quiche  
Coconut crusted tiger prawns  
Bacon wrapped dates  
Maple glazed bacon scallops  
Chicken satay with peanut sauce  
Hoisin glazed beef satay  
Beef Wellington  
Mini grilled cheese  
Beef and horseradish crostini  
Fried chicken waffle

### Cold

Bruschetta  
Pate en croute  
Smoked salmon and dill cream cheese  
Smoked duck with cherry compote  
Sesame cucumber salad  
Freshly shucked oysters  
Assorted sushi  
Shrimp cocktail  
Mango chicken with tropical salsa  
Pear, blue cheese and candied walnut cup  
Summer salad cup  
Tomato and bocconcini cup  
Strawberry and goat cheese bruchetta

## Stations

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Carved Roast Beef Au Jus with Yorkshire Pudding  
Carved Beef Wellington  
Sushi Bar  
Oyster Bar  
Taco Bar

## Platters and Dips

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Vegetable Crudit  and Dip  
Fresh Fruit and Berries  
Charcuterie Board  
A variety of Local and Imported Cheeses artfully presented with Grapes, Berries and Crackers  
Hummus, Baba Ganoush, Spinach Dip  
Pickle Tray  
Shrimp served with Cocktail Sauce and Lemon  
Smoked Salmon, with Red Onion, Capers and Lemon  
Assorted Sushi Boat  
Decorated Whole Salmon with Pernod Poached Salmon Medallions



# *Dinner Menu Options*

## **Appetizers**

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### ***Salad-plated***

- Mixed Greens with julienned carrot, cucumber and grape tomato drizzled with balsamic dressing
- Caesar Salad with fresh bacon, croutons and parmesan cheese
- Arugula Salad with tropical fruit, slivered almonds and shaved coconut drizzled with poppy seed dressing
- Heritage Mixed Greens with sundried cranberries, candied walnuts and goat cheese drizzled with balsamic dressing
- Bib Lettuce Salad with grilled pear and stilton cheese with rice wine vinaigrette
- Waldorf Salad, raisins, celery, apple, candied walnuts all tossed together in a creamy dressing on bib lettuce
- Heirloom Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette
- Raw Summer Squash Salad with fresh herbs and red onion with rice wine vinaigrette
- Mixed Heritage Greens topped with shaved fennel and apple salad with citrus dressing
- Marinated Baby Beet Salad with arugula with a black pepper vinaigrette

### ***Salads-buffet***

- Mixed Greens with assorted dressings
- Caesar Salad with fresh bacon, croutons and parmesan cheese
- Grilled Vegetable Salad marinated with basil and balsamic
- Raw summer squash salad with fresh herbs and red onion with rice wine vinaigrette
- Rustic Style Potato Salad with bacon, capers, red onion, herbs bound with a creamy Dijon dressing
- Pasta Salad with fresh red peppers, zucchini, red onion and herbs tossed in sundried tomato dressing
- Creamy Coleslaw with julienne carrot and fresh herbs
- Grilled Mushroom Salad marinated in balsamic and honey
- Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette
- Seafood Salad, shrimp, calamari, mussels and clams marinated in fresh peppers, red onion and dill

### ***Soup- plated or buffet***

Mushroom with Herb Cream  
Carrot and Ginger

Roast Eggplant and Tomato

Roast Garlic and Potato with Bacon

Asparagus (seasonal)

Roast Vegetable with Thyme Cream

Turkey and Wild Rice

Asian Style Chicken Noodle

Potato and Leek

Roasted Butternut Squash

# Main Entrees

*Plated options served with choice of Potato and Seasonal Vegetables*

## Beef-

- Grilled Striploin Steak with red wine sauce
- Grilled Rib Eye Steak with mushroom jus
- Prime Rib with Yorkshire pudding au jus
- Roast Striploin with Bordelaise sauce
- Sirloin Steak with blue cheese
- Pan Seared Tenderloin with béarnaise sauce



## Seafood-

- Pan Seared Salmon Filet with lemon butter sauce
- Pan Seared Rainbow Trout with crab compound butter
- Lake Erie Pickerel with caper butter sauce
- Stuffed rainbow trout, stuffed with fresh vegetables and herbs then grilled and served with lemon butter sauce
- Grilled Tuna with tropical fruit salsa
- Blackened Catfish with black bean salsa

## Poultry-

- Oven Roast Chicken Supreme with thyme butter sauce
- Half BBQ Chicken
- Grilled Lemon Herb Chicken
- Jerk Chicken
- Butter Chicken
- Chicken Parmesan
- Stuffed Chicken Supreme with goat cheese and sundried tomato
- Duck Confit Stuffed Chicken Supreme

## Lamb-

- Braised Lamb Shank with rosemary jus
- Oven Roast Leg of Lamb
- Maple Pecan Crusted Rack of Lamb
- Herb Crusted Rack of Lamb

## Pork-

- Grilled Double Cut Chop with apple compote
- Grilled tenderloin with apricot and prune chutney
- Stuffed Pork Loin
- Shaved Pork Loin with grilled pineapple

## Pasta-

- Penne a la Vodka
- Cheese Tortellini with tomato sauce and grated parmesan cheese
- Cheese Ravioli with mushroom cream sauce
- Hand Fashioned Potato Gnocchi in a gorgonzola cream sauce
- Farfalle with prosciutto, olives and spinach in a tomato sauce
- Lasagne, meat or vegetarian
- Spaghetti Bolognese

## **Optional 4th Course**

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### *Served between the Appetizer and Entrée*

- Mushroom Risotto with Grilled Quale
- Smoked Duck Breast with cherry compote and goat cheese
- Antipasto- prosciutto, melon, bocconcini, marinated olives and artichoke
- Seafood Antipasto- marinated shrimp, calamari, scallop, mussels
- Shrimp Cocktail with seafood sauce and lemon
- Oysters Rockefeller
- Beef Carpaccio with frisse, grain mustard dressing, freshly shaved parmesan and cracked black pepper
- Tempura Prawns with tropical fruit and greens
- Country Style Pate with currant jelly and toast points
- Pepper Crusted Ahi Tuna with apple slaw
- Herb Crusted Lamb Chop with horseradish whipped potato
- Citrus Sorbet

## **Dessert**

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- Apple Crumble with French Vanilla Ice Cream
- Homemade Pie and Ice Cream
- Strawberry Short Cake
- Carrot Spice Cake with cream cheese frosting
- Chocolate Truffle Cake
- Belgian Chocolate Cake
- Ebony and Ivory Cake
- Double Chocolate Molten Lava Cake
- Crème Brule
- NY Cheese Cake with berry compote
- Tiramisu



## **Late Night**

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- Assorted Cakes and Croquembouche
- Assorted Pizzas
- Beef Sliders with aged cheddar cheese / Turkey Sliders with brie and apple
- Pulled pork
- Poutine
- Candy Bar
- Donut Bar
- Chocolate Fountain
- Jumbo Pretzel with Dips

**Seafood Bar-** steamed mussels, calamari, shrimp, poached salmon and scallops

**Chilled Seafood Display-** shrimp served with cocktail sauce and lemon, smoked salmon, with red onion, capers and lemon, assorted sushi boat, poached salmon

**Platters-** vegetable crudité and dip | fresh fruit and berries | deli- assorted deli meats served with bread and assorted condiments | cheese- a variety of local and imported cheeses, artfully presented with grapes, berries and crackers



## *Breakfast Packages*

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*Includes: Juice, coffee and tea service*

### **Plated A**

Scrambled eggs, with bacon, hash browns, toast and fruit garnish

### **Plated B**

Eggs Benedict, 2 pieces topped with our house made hollandaise sauce and served with hash browns and fruit garnish

### **Plated C**

Eggs Florentine, 2 pieces topped with our house made hollandaise sauce and served with hash browns and fruit garnish

### **Buffet A**

Assorted breakfast pastries and baked goods

### **Buffet B**

Assorted breakfast pastries and breads, fruit salad, scrambled eggs, bacon and sausage

### **Buffet C**

Assorted breakfast pastries and breads, fruit salad, eggs benedict, pancakes

## *Brunch*

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*Includes: coffee and tea service*

### **Buffet A**

Assorted bakery items  
Mixed seasonal greens with assorted dressings  
Charcuterie board  
Cheese platter  
Fruit salad  
Hash browns  
Scrambled eggs  
Bacon and sausage

### **Buffet B**

Assorted bakery items  
Mixed seasonal greens with assorted dressings  
Grilled vegetable platter  
Charcuterie board  
Cheese platter  
Fruit salad  
Hash browns  
Eggs Benedict  
Bacon and sausage  
Carved roast beef with horseradish

### **Optional Additions**

French toast, pancakes, waffles, omelet station, smoked salmon and bagels, yogurt, oatmeal, scones with fruit preserves and devon cream



## *Lunch Packages*

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*Includes: Bread and butter, coffee and tea service*

### **Plated A**

Soup

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Quiche Loraine with garden salad

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Apple crisp with vanilla ice cream

### **Plated B**

Soup or salad

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Grilled chicken breast on a warm potato salad with green beans and a Dijon dressing

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Home-made pie and ice cream

### **Plated C**

Soup

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Grilled Salmon salad with julienne vegetables with balsamic dressing

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Carrot cake

### **Buffet A**

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, soup, assorted sandwiches, plated apple crisp

### **Buffet B**

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, grilled vegetable salad, soup, grilled pesto chicken penne with Alfredo sauce, eggplant parmesan, plated strawberry short cake

### **Buffet C**

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, grilled vegetable salad, soup, pan seared salmon with apple butter, carved roast pork loin with pan sauce, plated chocolate truffle cake

# *Plated Dinner Menu Suggestions*

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*Includes: bread and butter, coffee and tea service*

## **Plated A**

Chef's Selection of Hors D'oeuvres (3 per person)  
Homemade Soup (see page 3 for selection)  
or  
Mixed Seasonal Greens with tomato, julienne carrot and cucumber with balsamic vinaigrette  
Oven Roast Chicken Supreme with Thyme Butter Sauce  
-  
Pan Seared Salmon Filet with Lemon Butter Sauce  
or  
Grilled Striploin Steak with Red Wine Sauce  
Belgian Chocolate Cake

## **Plated B**

Chef's Selection of Hors D'oeuvres (3 per person)  
Mixed Seasonal Greens with tomato, julienne carrot and cucumber with balsamic vinaigrette  
Homemade Soup (see page 3 for selection)  
Grilled Beef Striploin Steak and Chicken Supreme Duo with herb butter sauce  
Double Chocolate Molten Lava Cake

## **Plated C**

Chef's Selection of Hors D'oeuvres (3 per person)  
Arugula Salad with tropical fruit, slivered almonds and shaved coconut drizzled with poppy seed dressing  
Grilled Beef Tenderloin and Grilled Jumbo Shrimp with béarnaise sauce  
Crème Brule





# *Buffet Menu Suggestions*

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*Includes: coffee and tea service*

## **Buffet A**

Chef's Selection of Hors D'oeuvres (3pieces per person)  
Artisan bread basket  
Mixed greens with assorted dressings  
Caesar salad  
Grilled vegetable salad marinated with basil and balsamic  
Tomato salad with fresh basil and bocconcini marinated in a red wine vinaigrette  
Southwest rice salad  
Roasted new potatoes  
Seasonal vegetable medley  
Grilled herb chicken  
Carved roast beef with horseradish and red wine sauce  
Apple crumble with french vanilla ice cream

## **Buffet B**

Chef's Selection of Hors D'oeuvres (3pieces per person)  
Artisan bread basket  
Mixed greens with assorted dressings  
Caesar salad  
Grilled vegetable salad marinated with basil and balsamic  
Tomato salad with fresh basil and bocconcini marinated in a red wine vinaigrette  
Seafood salad, shrimp, calamari, mussels and clams marinated with fresh peppers, red onion and dill  
Yukon mashed potatoes  
Seasonal vegetable medley  
Pan seared salmon with lemon butter  
Carved prime rib with Yorkshire pudding au jus  
Assorted dessert station

## **Pasta Buffet**

Artisan bread basket  
Mixed greens with assorted dressings  
Caesar salad  
Choice of two pastas (see page 2)  
Tiramisu

## **BBQ Buffet**

Mixed greens with assorted dressings  
Caesar salad  
Coleslaw  
Beef burger, sausage and hot dogs  
Buns and condiments  
Apple crumble with vanilla ice cream

*-Buffets require a minimum of 40 people*

# Memorial Packages

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## Memorial Package A

- Assorted finger sandwiches- Turkey and swiss, roast pork, roast beef, tuna salad, egg salad
- Assorted French pastries

## Memorial Package B

- Assorted gourmet sandwiches- Turkey and swiss, roast pork, roast beef, tuna salad, grilled vegetable and goat cheese
- Assorted French pastries
- Fruit platter
- Vegetables and dip



## Memorial Package C

- Fruit platter
- Assorted cheese and crackers
- French pastries

## Coffee and Tea Bar

- Fresh 100% Columbian coffee and tea selection
- 25 cup
- 50 cup
- 100 cup

## Fruit punch station

- Our own blend of tropical and domestic fruit juices
- 25 cup
- 50 cup
- 100 cup

# Weddings

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With over 40 years of combined experience our team will make your wedding the best it can be. From the initial planning stages, through to event finale, we will oversee every detail with consideration, attention and great care to ensure your event is a success. All packages include:

- On site professional event coordinator
- Room set up with base linen, colour overlay and head table
- Ample onsite parking
- Complimentary champagne toast
- Complimentary cake service
- Coffee and tea service with dessert course
- Tasting of the proposed menu for two guests within two months of your wedding date
- Special menu items for guests with dietary restrictions



# Bar Options

## Consumption Bar

Choose what you would like to offer your guests, and items are charged based on consumption.

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## Open Bar Packages

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**Standard** Domestic Beer Bottles- Bud, Bud light, Blue, Alexander Keith's  
Basic Bar Shots- Vodka, Rye, Rum, Gin  
House Red and White Wine  
Virgin Cocktails, Pop and Juice

### Non-Alcoholic

Assorted soft drinks and juices

### Premium

Domestic and Import Bottled Beer- Bud, Bud light, Blue, Alexander Keith's, Stella, Corona  
Bar Shots- Vodka, Rye, Rum, Gin, Scotch, Tequila, Jägermeister  
House Red and White Wine  
Virgin Cocktails, Pop and Juice



## *Frequently Asked Questions*

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Here are some of our most frequently asked questions. If you have any additional questions, please feel free to contact us.

### **CAN EVENT PACKAGES BE ADJUSTED TO MEET THE NEEDS OF MY EVENT?**

Absolutely! We realize each event is unique and specific needs vary, we can tailor a package to meet all your requirements

### **CAN WE BRING IN AN OUTSIDE CATERER AND OUR OWN ALCOHOL?**

No and no, all alcohol must be purchased through our licence. If you require a special wine, liquor or favorite beer we will source it and bring it in for your event

### **CAN WE TAKE HOME THE LEFTOVERS OFF THE BUFFET?**

No, eat what you like but at the end of the night no doggie bags

### **HOW DO WE PAY?**

We accept all major credit cards, cheque, cash and E transfer. A 25% , non refundable, down payment is required at the time of booking. Final payment is due 7 working days prior to the event

### **CAN WE GET MARRIED ON SITE, WHAT IF IT RAINS?**

Yes, we have locations at both venues for outdoor ceremonies. In the event of rain, we would move the ceremony indoors to the reception hall. Alternatively, we can tent your ceremony for an extra cost, one month's notice required to ensure availability

### **CAN WE TAKE PHOTOS ON THE GOLF COURSE?**

Yes, there are lots of great photo opportunities to be had and we provide a guide to ensure you stay aware of golfers

### **WHEN CAN WE SET UP?**

The night before if the room is available, if not you can drop off your décor, etc. and we will set it up for you when the room becomes available

### **CAN WE BRING OUR OWN FOOD?**

No, we do not allow any outside food or beverage. We do allow a celebration cake or cupcakes and of course grandmas famous cookies!

### **DO YOU KNOW A DJ?**

We have a complete list of vendors from DJ services to flowers to cakes!

